

ST-120/2

Steam Table

This manual contains important information regarding your *Admiral Craft* unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

MUST READ!!!

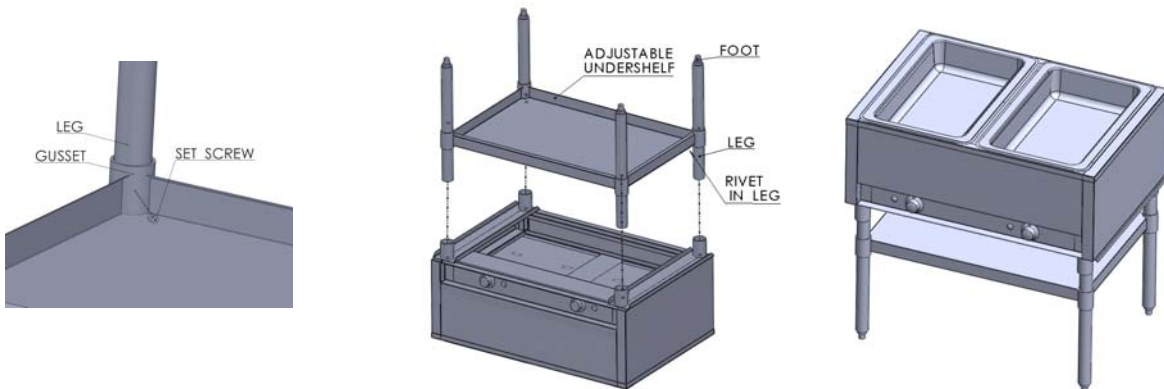
WARNINGS

- Do not touch any hot surfaces
- Do not plug or unplug unit with wet hands
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Operate the unit with legs provided to prevent overheating of surfaces below
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct

ASSEMBLY - NOTE – Legs and under-shelf must be assembled before securing legs to the table.

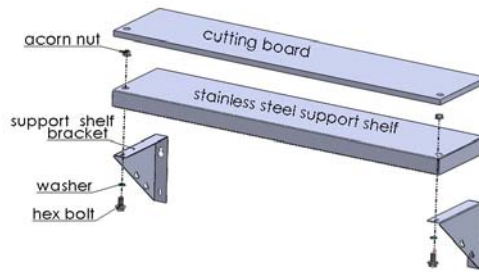
Standard Adjustable Under-shelf

1. Remove the unit from the shipping carton and packaging.
2. Inspect the contents to ensure there is no damage to the unit.
3. Rest table on its top with gussets facing up. (use cardboard or other material to prevent scratching top)
4. Install legs into gussets. Make sure the rivet in leg is closer to gusset than to foot end.
5. Align under-shelf gussets with legs and slide under-shelf down legs to desired position. (DO NOT force or beat corners as damage could occur)
6. Tighten set screws in under-shelf gussets to secure under-shelf and install feet into legs using a rubber mallet.
7. Tighten set screws in gussets to secure legs to table.
8. Place table on back with control knobs up.
9. See applicable cutting board mounting instructions below.



Standard Cutting Board

1. Attach shelf support brackets to support shelf using acorn nuts, washers, bolts and predrilled holes.
Note: acorn nuts must be at the top
2. Install machine screws into threaded fasteners on hot food table. DO NOT tighten.
3. Align keyholes in mounting brackets with screws and mount support shelf/bracket assembly to table. Tighten screws.
4. Align holes in cutting board with acorn nuts and place cutting board onto support shelf.



OPERATION - NOTE – The steam table is designed to be operated dry. If wet operation is required, a spillage pan (SPIL-21) must be used. The unit is intended for holding hot food for short periods of time. Cover must be kept on the food to maintain temperature when not serving. The steam table is equipped with variable control for different selections.

Dry Operation with over

1. Plug unit into appropriate electrical power supply receptacle.
2. With openings covered, set dial on highest position for 45 minutes to preheat unit.
3. During initial start-up, smoke or odor may be detected (a small amount). This will occur when the coating on the heating element burns off and should stop approximately a half hour after start up.
4. Place precooked food (minimum 160°F) in food pans, place in openings and cover with lids. (Indicator light is the set point for the control knob)
5. Adjust to desired setting for proper food temperature. This will vary with the type of food, size of pans and individual serving temperatures. NSF requires food to be a minimum of 150°F.
6. To increase temperature, turn knob toward highest setting. To decrease, turn toward lowest setting.
7. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

Wet Operation with Cover (Spillage pans required)

Note – DO NOT put hot water in heating well or on element

1. With openings covered, set dial at highest setting for 45 minutes.
2. Install spillage pans and spillage pans to bottom of food pans with hot water (minimum of 185°F).
3. Place pre-cooked food (minimum 160°F) in food pans.
4. Place in spillage pans and cover food pans with lids.
5. Adjust to desired setting for proper food temperature. NSF requires food to be a minimum of 150°F.

CLEANING – NOTE: To maintain cleanliness and increase service life, the steam table should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

1. Allow unit to completely cool before cleaning.
2. Disconnect the cord from the outlet.
3. Wipe the inside and outside surfaces of the unit with a damp cloth, then wipe dry.
4. To avoid damage, do not use abrasive cleaners or scouring pads.
5. Avoid using cleaners as the chemical residue could damage or corrode the surfaces of the unit. Clean the unit with warm soapy water and soft cloth only.

ACE Electrical Equipment One Year Warranty

ACE warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only, and is not assignable.

ACE Electrical Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed. ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts where usage, wear, or lack of preventative maintenance may create abnormal replacement rates, and these parts are excluded from this limited warranty.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary. Contact ACE for details at 1-800-223-7750

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage for improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only. Warranty is void if equipment is used in other than a commercial application.

In the event your repair is not covered under the stated warranty provisions, parts are available by calling 1-800-223-7750. Equipment not covered by repair should be picked up from our warehouse facility within 10 business days from notification date. Any and all arrangements and expenses for the return of this merchandise is your responsibility.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

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